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HOW TO MAKE CHOCOLATE CANDIES

Dipped, Rolled, and Filled Chocolates,
Barks, Fruits, Fudge, and More



Bill Collins



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*To my mom, Carol Collins, who always chooses
chocolate over any other food, every time.
And to her sisters Jean and Betty,
who chose the same way, too.*

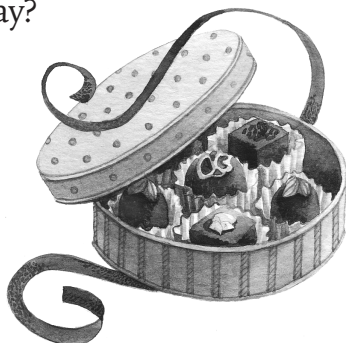
**“You don't really make chocolate candy just to eat it.
You make it to give away as a gift.”**

—Ben Strohecker, Founder, Harbor Sweets

INTRODUCTION TO CHOCOLATE

Chocolate is something that transcends being just another food item. Yes, it tastes great, feels wonderful on the tongue, and often makes us involuntarily say “aaaah” after each bite. Other foods may make us do that, too, but there’s nothing else that we give and receive that signifies love like chocolate. What other foods make such great gifts? Which ones have us set our mental alarm clocks to have a morsel each day?

And which other edibles do we grab when we feel sad, and devour when we feel great? It always comes back to chocolate.



Although you can buy many outstanding and expensive chocolates, none will ever be as amazing as the ones that you make yourself. Your homemade chocolate candy will get a response that no store-bought confection can ever bring: “You made that for me? I can’t wait to try it!” In this book you’ll learn how to elicit that response with homemade chocolate fudge and bark, a variety of molded candies, three styles of truffles, and chocolate-covered nuts, potato chips, and more!

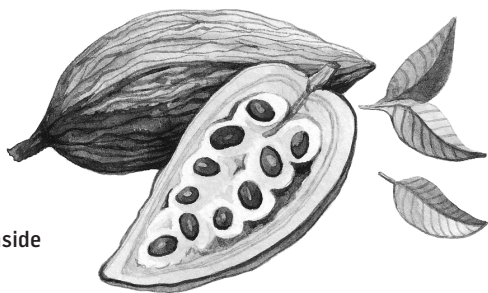
Giving homemade chocolate candy is very special. And making a confection that is every bit as wonderful as your gesture can be very simple. But you do have to follow a few rules to get a great result. There’s an old saying that I made up: *Making chocolate candy is simple. Messing it up is even simpler.* The basic idea behind this is that chocolate is very sensitive to temperature, and you must keep it within a certain temperature range after you melt it. If you do, your chocolate will have a glossy look and a snappy texture. If you don’t, then it will have a dull finish and a mushy consistency. Other ways your candy making can go astray include trying to speed up the melting process, using the wrong kind of chocolate, or skipping a step that may seem unnecessary. But if you do follow the simple, time-tested steps, then you’ll soon be giving your friends and family chocolate candy that’s both beautiful and delicious.

We’ll get into all the details in the next chapter, but first, some background on chocolate will help you choose the right type for your candy-making needs.

TYPES OF CHOCOLATE

HERE'S A BRIEF HISTORY of chocolate: the Aztecs discovered it, royalty tried to keep it for themselves, the masses revolted and started to consume it, and here we are today. Everything else is just a detail that can be found online.

But what's important to everyone are the two things that come from the cocoa pod. The cocoa pod? Okay, let's back up, but just for a moment. Cacao trees, which are grown near the equator, produce cocoa pods. First, the pod is harvested by hand, the way it's been done forever, and then it's cracked open and dried in the sun. The seeds inside the cocoa beans are then ground down. From the beans we get the *chocolate liquor*, which is not alcohol. From the chocolate liquor comes the *cocoa butter*, which makes up the fats and great texture, and the *cocoa solids*, from which we get cocoa powder. These are the primary components of chocolate. From all of this we get all of the types of chocolate that we know and love.



cocoa pod, open,
showing beans inside

Dark chocolate. For many people, dark chocolate is the standard for great taste and elegance. It can range from being a bit sweet to having almost no sweetness at all. The higher the cacao percentage listed on the label, the less sweet the chocolate.

Milk chocolate. Unlike dark chocolate, milk chocolate contains milk or milk solids. It's lighter in color, and it usually has more sugar, which makes it sweeter than dark chocolate.

White chocolate. To some people, this technically isn't even chocolate, as it contains no cocoa powder. It has a different taste and texture from the other chocolates but is still quite popular for many treats and is often used as a decoration and design enhancement for other chocolate candies.

Semisweet and bittersweet chocolate. Usually sold as chocolate chips, this type of chocolate can be used for making fudge and ganache. Semisweet is slightly sweeter than bittersweet, although the sweetness varies from brand to brand. They can usually be used interchangeably.

Unsweetened or baker's chocolate. This type of chocolate contains 100 percent cacao, meaning that it has no sweetness at all. Unsweetened chocolate is almost always used in baking and rarely used in candy making.

Cocoa powder. Unsweetened chocolate in its dry form, cocoa powder is usually used in baking or for hot chocolate. It also has its place in candy making as a popular finishing touch to roll truffles in cocoa powder. The unsweetened powder is a nice counterpoint to the very sweet truffle, as well as having a pleasant mouthfeel.

Couverture. This very high-quality chocolate is used mostly for making molded candies and for coating ganache to make two of the truffle styles. It has more cocoa butter than other chocolates, which gives it a smoother and slightly thinner texture for pouring and molding. This means your candies will have more shine and snap than any other chocolates. It comes in dark, milk, and white chocolate. The name, *couverture*, is French for “cover.”

Compound coatings. A number of companies sell chocolate wafers and other products that are made to melt easily and look good, no matter what you do to them. While these usually do contain real chocolate, it’s best to avoid them because they also contain other ingredients, including oils, to ensure that they’ll turn out candies with shine and snap. The problem is that compound coatings do not have the flavor of real chocolate, and that will be evident when you taste your chocolate candies.

WHAT IS GOOD CHOCOLATE?

AT THIS POINT, YOU’VE DECIDED to make chocolate candy. You might already know what you want to make. How do you decide what kind of chocolate to use?

Recipes, catalogs, and websites often refer to buying, using, and eating “good-quality chocolate.” The most important thing involved in choosing good-quality chocolate is simply to find one that you like. This is one of the many fun parts of making chocolate candy. You can use one of many high-quality chocolates, including Callebaut, Valrhona, Ghirardelli, Scharffen

Berger, L. A. Burdick, Merckens, Trader Joe's Belgian, Guittard, and so many others. Any of these will give you terrific results. If you have the time before you make the chocolates, this would be a great opportunity to do a taste test. Or better yet, you can become even more popular with your friends and family by inviting them over for a blind taste-testing party. If they didn't love you before, they certainly will now.

Deciding on a favorite can take years of experimentation, if not a lifetime. Like me, you may find that your favorite changes from year to year or maybe from week to week. Or even from bite to bite. And it might not be just a solid piece of chocolate. It might be an orange-scented truffle or a piece of dark bark with perfectly toasted almonds. That's the beauty of chocolate. You can love it all.

**stack of chocolate bars:
milk, white, and dark**



Many people also define the quality of dark chocolate by its percentage of cacao, which is often printed boldly on the label. This just means the percentage of ingredients in the chocolate that come solely from the cocoa bean. This percentage does not include sugar, or any other ingredients that make up the rest of the finished chocolate. The higher the percentage, the lower the amount of sugar. This means it is less sweet and, therefore, more bitter.

Does this mean that a dark chocolate with a 71 percent cacao tastes better, and is of a better quality, than one with 64 percent? The answer is a definite “maybe.” As with so many products, the secret lies in the ingredients and your taste. The quality of the chocolate can be determined as far back as the harvesting of the cocoa beans. If they’re harvested too soon, or too late, the resulting chocolate will be affected. And the manufacturing process can have an effect, too. A piece of chocolate with 64 percent cacao may taste better than one with 71 percent. So yes, the percentage is important, but it’s only one part of the whole picture.

This brings us back again to the most important part of what makes a great piece of chocolate: personal taste. To many people, milk chocolate is the ultimate in great candy. To others, the slightly bitter taste of a 71-percent-cacao piece of dark chocolate makes life complete. That’s why chocolate is so much like wine. On any given day, you might like an expensive one, or one that costs much less. But it’s one that you like, and that’s all that really matters.

CHOCOLATE CANDY-MAKING BASICS

Making chocolate candy is simple, with uncomplicated steps to create the types and flavors that you'll love. But if it is so simple, why can chocolate candy sometimes turn out to be disappointing? The answer lies in a process called tempering, which gives chocolate its shininess and snap. The shininess is its bright, glossy finish, and the snap is the sound you hear, and the break you feel, when you bite into it or break it into pieces. Untempered chocolate has a dull finish, no snap when broken, and a disappointing flavor when it hits your tongue.

The idea behind tempering is to control the temperature so the chocolate gently melts and gently cools. This is because the composition of chocolate is actually rather complex; its structure is composed of various crystals and fats that respond differently to changing temperatures. We can see how susceptible chocolate is to changes in temperature when we put a piece of chocolate in our hands. In just a matter of moments, it starts to get soft, then melt. That's because our body's temperature is around 98 to 99°F. Chocolate melts at around 86 to 89°F, which accounts for our messy hands.

But the melting point of chocolate isn't the only temperature you need to know. The temperature you want to be aware of is 115°F for dark chocolate and 110°F for milk or white chocolate. You don't want your melted chocolate to rise above this maximum temperature. If it does, the chocolate can separate, and it won't give you the results that you want. Sometimes, separated chocolate can be saved, but it takes quick, decisive measures, often involving adding more chocolate, and sometimes a bit of vegetable oil. My advice is to start again, and make sure the chocolate's temperature remains sufficiently low. Those magic numbers are as follows:

- **Dark chocolate:** no warmer than 115°F and cool down to 89°F
- **White Chocolate:** no warmer than 110°F and cool down to 86°F
- **Milk Chocolate:** no warmer than 110°F and cool down to 86°F

THE DOUBLE-BOILER METHOD

Tempering chocolate with the double-boiler method is best. A double boiler is two saucepans that snugly fit together, one atop the other. The bottom one holds the hot water, and the top one holds the food. It's used for gently melting chocolate or keeping a sauce such as hollandaise or béarnaise warm but not hot.



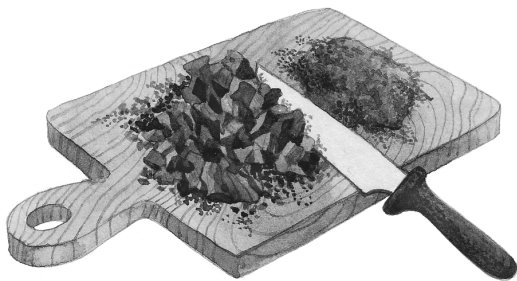
Few people actually own a double boiler. If you do, you probably inherited it from your grandmother or received it as a gift. But there's no need to rush out and buy one. What you do want, instead of a double boiler, is probably already in your kitchen cabinet: a saucepan and a stainless steel bowl. You can also use a glass bowl, but keep in mind that a glass bowl can break, and it will take longer to melt the chocolate because glass does not conduct heat as well as stainless. The bowl should sit easily on top of the saucepan, with as much of the

bowl as possible resting inside the saucepan. This means that the wider the saucepan, the larger the area of the bowl that will be directly over, but not touching, the hot water.

I mentioned before that tempering is simple, and I meant it. Some candy and chocolate makers try to make tempering sound like a mysterious step that should only be attempted by culinary professionals. They're wrong. Just remember that using the double-boiler method doesn't mean that the water should be boiling: you don't want the water to be above 140°F. Here are the steps to temper up to 1½ pounds of chocolate with the double-boiler method:

Step 1. Chop two-thirds of the chocolate into small pieces.

Finely grate the remaining third of the chocolate; this is called the “seed chocolate.” Set it aside.



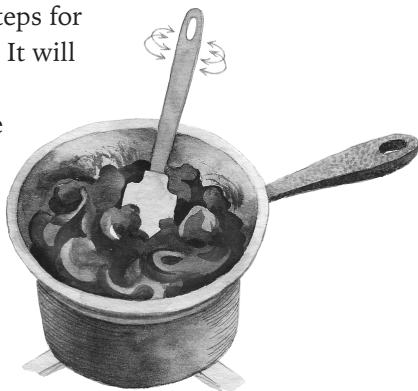
Step 2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove the saucepan from the heat and place a stainless steel bowl above the hot

THE DOUBLE-BOILER METHOD, continued

water. Add the chopped chocolate, but not the seed chocolate, to the bowl. Make sure the bottom of the bowl doesn't touch the surface of the water. (This can cause problems later with water dripping onto the chocolate, which can ruin the chocolate.)



Step 3. Stir the chocolate with a heat-resistant rubber spatula until all of the chocolate has melted and the temperature reaches 110 to 115°F (depending on the type of chocolate). You can take this time, while the chocolate is melting, to set up any remaining steps for your candy making. It will take about 12 to 15 minutes to melt the chocolate.



Step 4. In two or three batches, mix in the seed chocolate until it's combined and melted.



Step 5. Measure the temperature of the chocolate. When the temperature has cooled to 86 to 89°F (depending on the type of chocolate) your chocolate is tempered!



TEMPERING FAQs

Q Are melting and tempering the same thing?

A Melting is a part of tempering, but they're not the same thing. It may work just fine to simply melt the chocolate without worrying about tempering and proceed to make your candies. But if your temperatures are off by even a few degrees, then you run the risk of your chocolate being out of temper. But if your chocolate has lost its temper, you can almost always get it back. All you have to do is go through the tempering process again.

Q What if I don't have a thermometer?

A By using a thermometer, your chocolate is much more likely to turn out the way you want. But if you don't have a thermometer, you can still make chocolate candies, especially with a few tips. To get the water in your double boiler close to 140°F, turn your tap water as hot as possible, and use that. If you think that might be too cool, then briefly heat the water on the stove, but take it off before it boils.

When you are cooling the chocolate after it's melted, you can place a bit of the cooling chocolate over your upper lip. You can tell if it's close to the right temperature if the chocolate doesn't feel warm on your skin. Don't worry about the chocolate being too hot for your skin. The hot water in your kitchen is probably set at 120°F, which will be higher than the melted temperature of the chocolate. The upper lip is better to use than your fingertips, which will be calloused, and less sensitive to temperature.

The Seed-Blocking Method

A variation to the method of tempering chocolate is called *seed blocking*. It's very similar to the process explained in the step-by-step, but with one big difference: instead of grating a third of the chocolate for seed chocolate, just set aside $\frac{1}{3}$ cup. Along with this, you'll also need a small block of good-quality chocolate. This can be as little as 4 ounces. After you combine the $\frac{1}{3}$ cup with the melted chocolate, add the block. This will melt a bit while also continuing to lower the melted chocolate's temperature. Once the temperature is lowered to 86 or 89°F, remove the remaining block of chocolate. You're now ready to make your candy!

Q Can I melt the chocolate in a saucepan or a microwave instead?

A Avoid the temptation to use a saucepan placed directly on a burner on the stove, instead of the double-boiler method. It would seem that if you stood right by the stove and stirred the chocolate, then you could keep its temperature low enough to temper it. This might work. But it's almost impossible to carefully control the heat on most stoves. You are much more likely to burn the chocolate than simply melt it.

Although the microwave option is often faster than the double-boiler method, I find it has several flaws. First, I simply don't have the patience to stand next to the microwave and repeatedly open the door to stir the chocolate every 20 or 30 seconds. You lose all control of how it will melt. If you keep it in for even 10 seconds too long (even at the lowest setting) then

you could easily raise the temperature of the chocolate too high and have to start the tempering process all over again. It also takes a lot of practice to know how effectively your microwave will melt the chocolate.

Q What is seizing, and how do I avoid it?

A Seizing is what happens when your chocolate suddenly turns from being smooth and flowing into a dull, dense paste. If this happens, it'll do more than lose both its shiny look and snappy texture. It will also gain a grainy texture and lose its ability to be tempered again. Quite often, it means that the chocolate is ruined and can't be used again. However, set it aside and let it cool. While it can no longer be used for making candy, it may be usable for baking, which does not require the chocolate to look and feel good. Taste it, and determine if its flavor and texture are still good enough to use.

Chocolate can seize if it gets too hot, but the most common cause of seizing is when water gets into the melted chocolate. Ruining chocolate with water is easier than you'd think. You don't necessarily need to have a water cannon fight in your kitchen for water to sneak into your tempered chocolate. Here are the two most common, and equally painful, ways:

1. Hot water or steam drips from your double boiler into the chocolate. This is another reason to use hot water, and not boiling water, in the double boiler when the chocolate is tempering. It's a good idea to wipe any

moisture from the outside of the bowl after you remove it from the saucepan.

2. Water can also be introduced by a wooden spoon that wasn't completely dried before stirring the melted chocolate. This is another reason a heat-resistant rubber or silicone spatula is the preferred utensil for stirring your chocolate.

Q Do I always have to temper the chocolate?

A No. Using cream or similar products to melt the chocolate removes the need to temper, or even carefully melt, the chocolate. This is a key step when making fudge and ganache. In both cases, the desired end result is soft and chewy chocolate, so you don't have to have the snap and shine of tempered chocolates. That's why fudge and simple truffles are so popular and easy to prepare.

WHAT DO YOU NEED, BESIDES CHOCOLATE?

YOU'LL LIKELY BE ABLE TO make some types of chocolate candy without buying any new equipment at all. Here's the rundown of the basic materials and equipment that are needed:

- **An instant-read, digital candy thermometer.** If one thing will give you peace of mind when making candy, it's an instant-read thermometer. I encourage you to buy one that's specifically made for candy making, as it will have a larger range of temperatures than most instant-read thermometers. I prefer a digital thermometer with a clip so it can be attached to the side of the pan. Digital thermometers tend to be more accurate than analog. This will cost approximately \$20 to \$25. A thermometer with a clip costs slightly more, but it gives you the flexibility of doing other things while you watch your chocolate as it heats and cools. The clip also allows the thermometer tip to rest in the chocolate only. If the tip rests on the bottom of the pan, it will read at a higher temperature than if it is just in the chocolate.



- **A stainless steel bowl and saucepan (or a double boiler).** Make sure the bowl can rest fairly far down in the saucepan. This allows more of the bowl's surface to sit over the hot water, which means faster melting. You can also use a glass bowl. If you do, be careful not to break or chip it when you place it on and off the saucepan.
- **A heat-resistant rubber spatula.** You'll want this for stirring the melting chocolate.
- **Kitchen scale.** This isn't crucial, but it will make the measuring of chocolate much easier.
- **Microplane medium-sized grater.** Use this to grate the seed chocolate when tempering.
- **Waxed or parchment paper.** This is for lining the sheet pan when you make bark or other candies so the chocolate won't stick to your pan.
- **Sheet pans.** You will want a 12-by-18-inch sheet pan with sides, and a 12-by-18-inch cookie sheet without sides.
- **A cookie scoop.** This can help you scoop out the ganache when you make rolled truffles. Select one that holds approximately 1 tablespoon.
- **Candy molds and related equipment.** For molded chocolates, you will need a variety of molds depending on what type of confection you are making (See Choosing Your Molds on page 41). You'll also need a ladle (or pastry bag or squirt bottle) for pouring the chocolate into the molds, and an offset-handle metal spatula, at least 8 to 12 inches in length, for scraping excess chocolate off the molds. If you are going to make three-dimensional molded chocolates,

such as an Easter bunny, you will need a hair dryer for joining two chocolate halves together.

- **Chocolate-handling tools.** These are better than using your flatware forks and spoons because they're longer and thinner, which gives you the dexterity to remove just what you want, and not pick up excess chocolate or fillings.
- **Pastry bag.** This will allow you to fill candy molds, and to make small lines of decoration for the tops of your candies. If you don't have plastic or metal tips for a pastry bag, you can just cut a hole at the end of the bag, after the chocolate is added, for the size opening that you need.
- **Packaging for your gift chocolates.** Many gift-packaging options are available at hobby stores such as Michaels, as well as online. You can create your own gift boxes, including the cups holding the chocolates, tissue paper for the boxes, many sizes of boxes, fancy ribbon, and more. You can also find cellophane bags, twist ties, and various sizes of labels.

STORING CHOCOLATE

CHOCOLATE WITHOUT FILLINGS or toppings should ideally be eaten within a year, but it won't go bad if it's kept longer — which also brings up the question of who can keep chocolate in their home for a year and not eat it? If the chocolate has fillings or toppings, then it will last for only as long as the shelf life of its most perishable ingredient. If you're unsure of how long an ingredient will last, then refer to the label on the packaging.

For instance, if you use almonds in your chocolate lollipop, it will last for 9 to 12 months. If you are making truffles, and create a traditional ganache of heavy cream and chocolate, this will last for about 2 weeks, which is often less than the “best if used by” date indicated on the cream’s package.

Ideally, chocolate should be stored at a steady temperature of 65 to 70°F. Realistically, it’s not always possible to keep chocolate at the proper temperature. In that case, especially during the summer, you can put it in the refrigerator. If you do this, place it in a sealed plastic bag. This will prevent the humidity in the refrigerator from causing sugar bloom, a light, white, powderlike finish, to set in on the chocolates.

Fat bloom can also set in when the chocolate has been exposed to warm temperatures. It could be from sitting in temperatures over 70°F for an extended period. Or it could happen quickly, if the chocolate is left in your car on a very hot day. The higher temperature causes the sugar and fat in the chocolate to separate. This brings the cocoa butter to the surface. That’s why it’s always a good idea to store your chocolate in a cool, dry place.

The good news is that if your chocolate does develop sugar or fat bloom, you can still eat it. It won’t be perfect, but you don’t have to throw it away, either.

FUDGE AND BARK

I like to think of fudge as the entry point for making chocolate candy. Basic fudge recipes involve heating chocolate, milk or cream, butter, and sugar. Then it's poured into a pan lined with aluminum foil, and set aside to cool. It's that simple. There's no tempering, and no worries about the texture or look of the fudge. After fudge, bark is the second easiest chocolate candy to make. Chocolate bark did not get its name from a dog. It's said that a piece of chocolate bark looks just like the bark of a tree. I can see that if I almost completely close my eyes and squint. Maybe, just maybe, it'll look like a tree. Either way, I can guarantee that chocolate bark tastes much better than the outermost layer of a tree.

FUDGE RECIPES

MAKING FUDGE GIVES YOU confidence, as well as the opportunity to experiment with different flavors without having to practice with very expensive chocolate. Each fudge recipe in this chapter instructs you to line an 8- or 9-inch square baking pan with aluminum foil to make it much easier to remove the fudge. Fudge can be very difficult to get out of the pan, so it's not a good idea to skip this step. The easiest way to line the pan is to turn it upside down and wrap the bottom of the pan with foil. Then, remove the foil and slightly reshape it to fit the inside of the pan. This is faster and easier than trying to fit the foil on the inside. Just make sure the foil rises at least two inches over two sides of the pan so that you have something to grab onto when you remove the fudge.

When cutting the fudge into equal-sized pieces, it's best to cut them into 1- or 1½-inch squares. That may seem like a small size, but because the fudge is so rich tasting, this will definitely be a good idea.

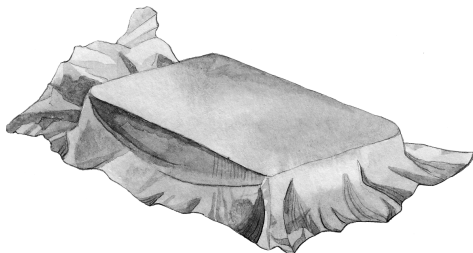
When stirring flavorings into the fudge, make them the last thing that you add before pouring the fudge into the pan. When adding something to the surface of the fudge, don't wait until the fudge has cooled or it will be too hard for the topping to stick. Add it as soon as it's in the pan, or at least within the first 5 minutes.

HOW TO LINE AN ALUMINUM PAN WITH FOIL

1. Turn the pan upside down and wrap the bottom with foil.



2. Gently lift off the foil and reshape it to fit the inside of the pan.



3. Leave two extra inches hanging over two sides of the pan as handles for removing the fudge.



Classic Fudge with Walnuts

Fudge is versatile. With a couple of basic ingredients, the variations and additions are limitless. You can add flavors to the fudge, as well as sprinkling or spreading items onto the top. From nuts to natural flavorings, you can create the fudge of your dreams.

- 24 ounces semisweet or dark chocolate, either in chips or finely chopped
 - 1 can (14 ounces) sweetened condensed milk
 - 1 teaspoon vanilla extract
 - $\frac{1}{4}$ teaspoon salt
 - 1 cup chopped walnuts (optional)
1. Line an 8- or 9-inch square pan with foil. Make sure at least 2 inches of foil extend over two sides of the pan.
 2. Combine the chocolate and condensed milk in a saucepan over low heat. Stir frequently until the mixture is smooth. Remove from the heat and stir in the vanilla, salt, and the walnuts, if using.
 3. Evenly spread the mixture into the prepared pan.
 4. Refrigerate for 2 hours or until firm. Lift the fudge from the pan and remove the foil. On a cutting board, cut the fudge into 1- or 1½-inch squares.

Makes 30 to 50 pieces

Toffee Fudge with Peanuts

The crunchiness of toffee and peanuts adds great texture to the flavor of this fudge. Plus, there are so many options for peanuts, from honey-roasted to toasted to salted, that you can easily vary this recipe with excellent results. Toffee bits are available in the baking section of most supermarkets.

- 24 ounces semisweet or dark chocolate, in chips or finely chopped
- 1 can (14 ounces) sweetened condensed milk
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon salt
- 1 cup toffee bits
- 1 cup peanuts, chopped

1. Line an 8- or 9-inch square pan with foil. Make sure at least 2 inches of foil extend over two sides of the pan.
2. Combine the chocolate and condensed milk in a saucepan over low heat. Stir frequently until the mixture is smooth. Remove from the heat and stir in the vanilla, salt, and toffee.
3. Evenly spread the mixture into the prepared pan. Sprinkle the peanuts on top of the fudge, and press them into the surface so they'll stick to the fudge.



4. Refrigerate for at least 2 hours or until firm. Lift the fudge from the pan and remove the foil. On a cutting board, cut the fudge into 1- or 1½-inch squares.

Makes 30 to 50 pieces

Butterscotch and Sea Salt Fudge

Salt, which brings out the flavor of other foods, enhances the distinct flavor of the butterscotch but doesn't overwhelm the chocolate. The three flavors make this fudge distinct and incredibly delicious!

- 1 cup butterscotch chips
 - 1 can (14 ounces) sweetened condensed milk
 - 2 tablespoons butter
 - ⅛ teaspoon salt
 - 2 cups (12 ounces) semisweet chocolate chips
 - 1 teaspoon vanilla extract
 - ¾ teaspoon sea salt
1. Line an 8- or 9-inch square pan with foil. Make sure at least 2 inches of foil extend over two sides of the pan.
 2. Combine the butterscotch chips, ⅓ cup of the condensed milk, butter, and salt in a small saucepan over low heat. Stir until melted and smooth.
 3. Combine the chocolate chips and the remaining condensed milk in a separate saucepan over low heat. Once the chocolate has melted, add the vanilla extract, and stir until smooth.

(continued on next page)

4. Spread the chocolate mixture evenly in the prepared pan, and then spread the butterscotch mixture over it.
5. Sprinkle the sea salt evenly on top of the fudge. Refrigerate for at least 2 hours or until firm. Lift the fudge from the pan and remove the foil. On a cutting board, cut the fudge into 1- or 1½-inch squares.

Makes 30 to 50 pieces

Peanut Butter and Chocolate Fudge with Pretzels

Peanut butter and chocolate have been paired together for ages, long before Reese's Cups made the combination famous. The addition of the crunch and saltiness of the pretzels make this fudge stand out for both flavor and looks.

1¾ cups peanut butter chips

1 can (14 ounces) sweetened condensed milk

2 tablespoons butter

⅛ teaspoon salt

½ cup chocolate chips

1 teaspoon vanilla extract

1 cup small salted pretzels

1. Line an 8- or 9-inch square pan with foil. Make sure at least 2 inches of foil extend over two sides of the pan.
2. Combine the peanut butter chips, ¾ cup of the condensed milk, butter, and salt in a saucepan over low heat. Stir until melted and smooth.

3. Combine the chocolate chips and the remaining condensed milk in a separate small saucepan over low heat. Stir until melted and smooth. Add the vanilla extract and stir to combine.
4. Spread the peanut butter mixture evenly in the pan, and then spread the chocolate mixture over it.
5. With a knife or metal spatula, swirl the chocolate mixture through the peanut butter mixture.
6. Place the pretzels on top of the fudge, and press them into the surface so they stick to the fudge.
7. Refrigerate for at least 2 hours or until firm. Lift the fudge from the pan and remove the foil. On a cutting board, cut the fudge into 1- or 1½-inch squares. The pretzels will cut cleanly if you use a large chef's knife, or other large knife. The pretzels may shatter with a smaller one.

Makes 30 to 50 pieces

Marshmallow Fluff Fudge

Marshmallow creme, the very sweet, sticky generic dessert topping, is unknown in most parts of the world. But in Massachusetts, which has a local version called Marshmallow Fluff, its fame and popularity are legendary, all the way to the New Hampshire and New York borders. This recipe comes from Durkee-Mower, the company that makes Fluff. It is a New England classic.

- ½ cup sugar
- ¾ teaspoon salt
- ½ stick butter or margarine
- 1 can (5 ounces) evaporated milk
- 1 jar (7½ ounces) Marshmallow Fluff
- ¾ teaspoon vanilla
- 1 package (12 ounces) semisweet chocolate pieces
- ½ cup chopped walnuts (optional)

1. Line an 8- or 9-inch square pan with foil. Make sure at least 2 inches of foil extend over two sides of the pan.
2. Combine the sugar, salt, butter, milk, and Marshmallow Fluff in a large saucepan over low heat. Stir until blended.



3. Increase heat to medium and bring to a full rolling boil, being careful not to mistake escaping air bubbles for boiling. Reduce the heat and cook at a low boil, stirring constantly. The mixture has cooked enough when the temperature reaches 234°F, or when the mixture passes the Soft-Ball Test (see page 33). Cooking does not usually take more than 5 minutes.
4. Remove from heat and add vanilla and chocolate. Stir until chocolate has melted. Add nuts, if using, and pour into the prepared pan.
5. Refrigerate for at least 2 hours or until firm. Lift the fudge from the pan and remove the foil. On a cutting board, cut the fudge into 1- or 1½-inch squares.

Makes 30 to 50 pieces

Hershey's Fudge with Cocoa Powder

This is the classic fudge recipe from America's most famous chocolate maker: Hershey's. This has been around almost forever and is very popular. But the directions are quite specific. Do not double this recipe, skip steps, or try any shortcuts. This recipe works best when you follow it exactly.

3 cups sugar

$\frac{2}{3}$ cup cocoa

$\frac{1}{8}$ teaspoon salt

1½ cups milk

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter

1 teaspoon vanilla extract

1. Line an 8- or 9-inch square pan with foil. Make sure at least 2 inches of foil extend over two sides of the pan.
2. Combine the sugar, cocoa, and salt in a heavy 4-quart saucepan; stir in the milk. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil.
3. Boil, without stirring, until mixture reaches 234°F on your candy thermometer or until the mixture passes the Soft-Ball Test (see facing page).

4. Remove from heat. Add butter and vanilla and stir once. Cool at room temperature to 110°F (lukewarm). Beat with wooden spoon only until fudge thickens and just begins to lose some of its gloss. Quickly spread in prepared pan; cool completely. Cut into 1- or 1½-inch squares. Store in tightly covered container at room temperature.

Makes 30 to 50 pieces

The Soft-Ball Test

A great way to determine if the fudge is properly cooked is to administer the Soft-Ball Test:

1. Prepare a small bowl of ice water. Carefully scoop out approximately 1 teaspoon of the boiling fudge mixture, and drop it into the ice water. Be careful, as this is very hot. Use a long handled wooden spoon to be safe.
 2. After the fudge mixture cools in the water (about 10 seconds), you should be able to roll it into a small ball with your fingertips. If you put it in your mouth, it will be slightly chewy. If it passes these tests, you are done and should remove the mixture from the heat and add the remaining ingredients. If not, cook for another 30 seconds and then try the test again.
-

BARK RECIPES

BARK IS, SIMPLY, melted and cooled chocolate covered with the toppings of your choice. Once the bark has cooled and hardened, you break it into pieces. You now have a great chocolate candy that's perfect for nibbling or giving away. Yes, it's that simple. The only rule is to make sure your chocolate stays tempered. Otherwise, you'll end up with a soggy bark that has no bite.

Everything Bark

This is the bark that lets your imagination run wild. Feel free to vary the toppings from this recipe, using whatever crazy combination that you desire, such as nuts, candies, pretzel pieces, minimarshmallows, candied fruit, or a drizzle of melted white chocolate. The key thing to remember is that whatever toppings you add must be firmly pressed into the chocolate before it has cooled in order to stick.

- 1½ pounds dark chocolate, two-thirds chopped and one-third finely grated
- ½ cup pretzels
- ½ cup walnuts, toasted and chopped
- ½ cup dried cranberries
- ½ cup toffee bits, chopped into small pieces

1. Line the bottom of a 12-by-18-inch sheet pan (with sides) with waxed or parchment paper or a nonstick mat. Set aside all the toppings in separate bowls or cups. This will help with a more even distribution of the toppings.

2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, about 12 to 15 minutes. In two or three batches, mix in the grated chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
3. Pour the melted chocolate into the prepared sheet pan and evenly spread it out with a large rubber spatula. It does not have to touch all four sides of the pan. Aim for the chocolate to be around ¼ inch thick, which will result in a good ratio of chocolate to topping. However, the bark's thickness can vary to your taste.



(continued on next page)

4. While the chocolate is still soft and gooey, add the toppings. Spread the pretzels onto the chocolate first (if you add them last there might not be enough exposed chocolate for them to stick) followed by the walnuts, cranberries, and toffee. Gently press all toppings into the surface of the chocolate.
5. Cool until the chocolate has solidified, about 1 hour at room temperature or 20 to 30 minutes in the refrigerator. Break the bark into pieces, and store in an airtight container for up to 2 weeks.

Makes about 1½ pounds

Peppermint Bark

Peppermint Bark is especially popular during the holiday season. It's also a great way to use your extra candy canes. For this recipe, you'll need a pastry bag with a small tip for decorating the bark with drizzles of white chocolate.

6-7 ounces hard peppermint candies

1¼ pounds dark chocolate, two-thirds chopped and one-third finely grated

8 ounces white chocolate, two-thirds chopped and one-third finely grated

1. Line the bottom of a 12-by-18-inch sheet pan (with sides) with waxed or parchment paper or a nonstick mat.
2. Place the candies in a sealed plastic bag. With a heavy skillet or stockpot, firmly press down on the candies to break them. This is faster and easier than using a food processor,

and will give you candy that is both broken into pieces and dust-sized.

3. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped dark chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three batches, mix in the grated dark chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
4. Pour the melted chocolate into the prepared sheet pan and evenly spread it out with a large rubber spatula. It does not have to touch all four sides of the pan. Aim for the chocolate to be around ¼ inch thick, which will result in a good ratio of chocolate to topping. However, the bark's thickness can vary to your taste.
5. While the chocolate is still soft and gooey, spread the broken peppermint candy evenly onto the chocolate. Gently press the candy onto the surface to help it stick once the chocolate has cooled.
6. Repeat the tempering instructions given in Step 3 for the dark chocolate, but this time heat the white chocolate to 110°F and cool it to 86°F.

(continued on next page)

7. Pour the melted white chocolate into the pastry bag. Squirt the white chocolate over the top of the peppermint in whatever pattern appeals to you (a random pattern always looks great).
8. Cool until the chocolate has solidified, about 1 hour at room temperature or 20 to 30 minutes in the refrigerator. Break the bark into pieces, and store in an airtight container for up to 2 weeks.

Makes about 1½ pounds

Almond Orange Bark

This orange-flavored bark also works well with walnuts and hazelnuts. If you are feeling really nutty, try a combination of all three.

1¼ pounds milk chocolate, two-thirds chopped and one-third finely grated

1 teaspoon orange extract

1 teaspoon orange liqueur

2 cups chopped, toasted almonds

1. Line the bottom of a 12-by-18-inch sheet pan (with sides) with waxed or parchment paper or a nonstick mat.
2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the

temperature reaches 110°F, about 12 to 15 minutes. In two or three batches, mix in the grated chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 86°F. Stir in the orange extract and orange liqueur.

3. Pour the melted chocolate into the prepared sheet pan and evenly spread it out with a large rubber spatula. It does not have to touch all four sides of the pan. Aim for the chocolate to be around $\frac{1}{4}$ inch thick, which will result in a good ratio of chocolate to topping. However, the bark's thickness can vary to your taste.
4. Spread the almonds onto the chocolate and gently press the nuts onto the surface to help them stick once the chocolate has cooled.
5. Cool until the chocolate has solidified, about 1 hour at room temperature or 20 to 30 minutes in the refrigerator. Break the bark into pieces, and store in an airtight container for up to 2 weeks.

Makes about 1½ pounds

MOLDED CHOCOLATES

You are now ready to leave the relative ease of fudge and bark and move on to making molded chocolate. You'll end up with beautifully shaped candies that will make your friends think you took a chocolate-making class. Making molded chocolate is not difficult, but it does require following a few more steps.

The most important thing when making molded chocolates is to use a specific type of chocolate: couverture chocolate. Couverture chocolate has more cocoa butter than the other types, which gives it even more shine and snap than the other chocolates. This means that your molded chocolates will look truly amazing. Couverture is handled and tempered the same way as other chocolates: you melt and cool it, and then make your candies.

Before you begin, keep in mind that pouring melted chocolate into small mold cavities will probably not be a neat and clean process. Unless you have the tools, nerve, and patience of a neurosurgeon, or you're a lifelong chocolate maker, some chocolate will end up in places other than your mold's cavities. This is fine. You will be able to scrape it back into your bowl of tempered chocolate so it won't go to waste. If you try to keep everything neat and clean, you'll find that your bowl of melted chocolate will become too cool and will need reheating. Neatness is not the goal. The goal is making great chocolate candy.

CHOOSING YOUR MOLDS

HOW MANY MOLDS do you need? This depends on a few variables. Some molds can have 10 to 30 cavities. Some might have one or two. And it could take 10 to 20 minutes for the chocolate to solidify and be ready to be removed. So it becomes a math question for you: How many pieces do you want? And how much time do you have? If you decide to refrigerate the chocolates to help them harden, they will harden faster. But you'll also need to have enough space in the refrigerator to place the molds on a flat, level surface.

The old saying "Your mileage may vary" certainly applies to making molded candies. If your molds have different cavity sizes, then the yields in these recipes might be different from yours. This is why it's a good idea to have extra chocolate on

hand. You can always temper more, or save any extra that you melted for the next time.

When possible, clear molds are best, so you can see the chocolates start to pull away when they're set and ready to come out of the molds. There are several different mold materials to consider when choosing your molds:

Plastic molds are the most popular and easy to use. They come in two versions: lightweight for occasional home use, and heavy-duty polycarbonate molds for professional use. The lightweight ones are inexpensive, often costing less than \$2, and are readily available at kitchen and arts supply stores. The disadvantage is that they are not constructed for a lifetime of candy making. Additionally, they are actually harder to use than the heavy-duty plastic molds, as you cannot firmly tap and bounce them easily to help remove the air bubbles from the melted chocolate.

For the best results, over a longer period of time, I recommend buying the heavy-duty, hard plastic molds. Although they are not as readily available at local retail shops, you can buy them online from many suppliers (see resources, page 89). Their advantage is durability and resilience. You can heavily tap them on the side to remove the chocolate's air bubbles without damaging the mold or spilling the chocolate. While these can cost around \$20 or more, they will last almost forever. Also, with a hard plastic mold, you merely turn the mold upside down and firmly tap it on the countertop to release the solid chocolates from the mold.

Silicone molds are gaining in popularity. They cost more than the lightweight plastic molds, around \$10, but they are more resilient and will last longer. But because they are soft, they don't release the air bubbles as easily as the heavy-duty plastic molds. You can't even tap the mold onto the countertop. The best that you can do is gently shake and vibrate the mold. You can also swirl a toothpick around each filled cavity to release the air bubbles.

With a silicone mold, more effort is needed to release the chocolates because they may stick a bit to the mold. If this happens, you can push down on the bottom of the mold to release the chocolate. You must do this carefully to avoid damaging the chocolate.

Metal molds are the type you want to avoid. These are usually lined with tin. These are no longer made, as plastics are better in every way. The main reason they're not as good as plastic is that the chocolates easily stick to the mold. Even when a mold is lined with tin, a slight nick or damage to the tin will make it almost impossible to release the molded chocolate. The attraction to the metal molds is that they look very cool. You can usually find these metal molds on eBay and in antique shops. It's best to use these as a decoration on your wall.

BASIC STEPS FOR MOLDING CHOCOLATE

Step 1. Clean and dry the entire mold, not just the cavities.

You don't want any amount of old chocolate to interfere with your new candy. And you also don't want any lingering moisture or water, which can cause your chocolate to seize. Once you think the mold is dry, dry it again with a paper towel to be certain.



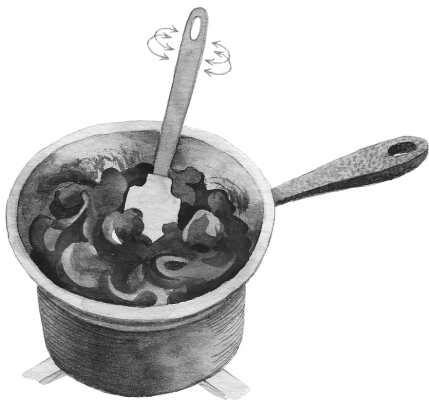
Step 2. This step is optional, but if you want to add a decoration to the top of the candy, you need to add it to the mold's cavities before you pour in the chocolate. The decoration can be as simple as whole or crushed nuts, or a piece of candied ginger or orange peel. Another option is to brush a little luster dust — a decorating powder available from most cake and candy supply stores — into the cavity. This shiny streak will add an elegant touch to your candy. You can also use different-colored luster dusts to distinguish one flavor of candy from another.

A slightly more labor-intensive decoration is to squirt thin stripes of chocolate into the cavities with a pastry bag. If you use a type of chocolate other than the one that's being poured into the mold for the candy, your candy will have a

nice contrasting decoration. For example, this can be white or milk chocolate on top of dark. Or dark on top of milk. Whatever you decide, it will add another layer of beauty to your candy.



Step 3. Melt and temper the chocolate. See the Double-Boiler Method on page 10 for a detailed explanation.



BASIC STEPS, continued

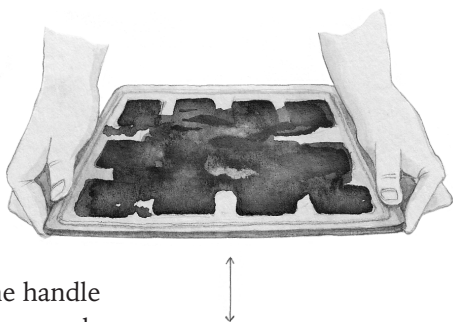
Step 4. Pour the melted chocolate into the mold cavities with a ladle. When using a ladle, you can carry more chocolate and pour faster than with a pastry bag, a large serving spoon, or a



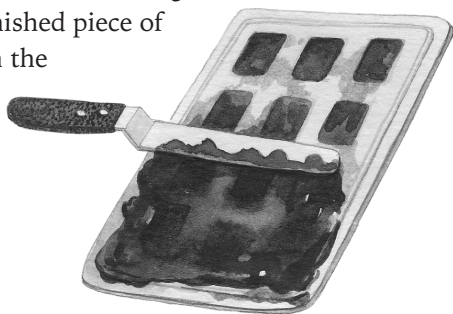
squirt bottle. Speed is important in getting the chocolate into the mold. You don't have to go blindly fast, but you don't want to be slow and deliberate, either. It's more important to get the chocolate evenly into the molds than to be perfectly neat. It's also best to overfill the cavities slightly. This way, after scraping off the excess chocolate, you won't be left with under-filled and undersized candies when you remove them from the molds.

At some point while you're pouring chocolate into the molds, you might find that the chocolate has started to thicken and will not pour as easily. This means your chocolate has chilled too much to continue pouring. If this happens, return your chocolate bowl to the heat of the double boiler, and increase the chocolate's temperature back to 86 to 89°F (depending on the type of chocolate).

Step 5. To release any air bubbles in the chocolate, tap the mold on the countertop, or tap the edge of the mold with the handle of your spatula. Then gently swirl a toothpick around the mold to evenly distribute the filling. If the chocolate level settles below the top of the cavity, add more to fill it completely.



Step 6. Scrape off any excess chocolate from the mold, using an offset-handle metal spatula or a bench scraper. Press firmly with some downward pressure. Return excess chocolate to the bowl and repeat the scraping process until as much excess chocolate as possible is removed. This step will help you avoid wasting chocolate and also help prevent the molds from being overfilled. If the finished piece of candy is not flat on the bottom, it will not sit flat in its gift box or on a display plate.



BASIC STEPS, continued

Step 7. Cool the molded chocolates in the refrigerator (for 15 to 20 minutes) or on the countertop (at least 30 minutes) until the chocolates have cooled and hardened. When using a clear plastic mold, you'll be able to see this as they start to pull away from the sides of the cavity. You don't want to leave them in for much longer, as the cold can affect the look and feel of the candies. When the chocolates have cooled, turn the molds candy side down and firmly tap them onto a sheet pan.



MOLDED CHOCOLATE RECIPES

YOU CAN MAKE plain, solid, molded chocolate candies, and they will be delicious. You can also add liquid flavoring (with liqueurs and extracts) directly to the melted chocolate. But you might also want to add solid treats, including nuts, candied orange peel, or dried fruit. Consider these recipes as a starting point and feel free to experiment with different flavors, combinations, and shapes.

Milk Chocolate with Toffee

Milk chocolate and toffee are a great flavor combination. With the white chocolate decoration, these candies will stand out even more. The couverture chocolate will give your candies even more of a snap and shiny look. For this recipe, you'll need a pastry bag with a small tip for decorating the chocolates with the drizzles of white chocolate.

I used a mold with 24 cavities measuring $1 \times 1 \times \frac{3}{4}$ inches. This recipe makes about twice as many candies as the mold holds. Simply repeat the steps once, or purchase another mold to make them all at the same time.

- $\frac{1}{2}$ cup white chocolate couverture, two-thirds chopped and one-third finely grated
 - 1 pound milk chocolate couverture, two-thirds chopped and one-third finely grated
 - 1 cup toffee bits
1. Make sure your molds are completely clean and dry.

(continued on next page)

2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat, set a clean, dry bowl over the water, and add the chopped white chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 110°F, about 5 minutes. Mix in the grated white chocolate and stir until it's combined and melted and the temperature is cooled to 86°F.
3. Place the melted white chocolate in a pastry bag and randomly squirt lines of chocolate into the mold's cavities. Squirt the chocolate quickly, allowing extra chocolate to land on the mold, not just in the cavities, and then scrape this extra chocolate off the mold with an offset handle metal spatula. Chill the mold in the refrigerator until the chocolate has hardened, about 10 minutes.
4. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped milk chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 110°F, 12 to 15 minutes. In two or three batches, mix in the grated chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 86°F. Combine the toffee bits with the melted milk chocolate.
5. Remove the mold from the refrigerator and check that the white chocolate is firm to the touch.

6. With a ladle, overfill the mold's cavities with the chocolate-toffee mixture, to just above the top of the cavities. When the molds are filled, tap the molds twice on the counter to release any air bubbles in the chocolate.
7. Scrape any excess chocolate off the top of each mold cavity with a metal spatula and return it to the melted chocolate mixture. Chill the molds in the refrigerator until the chocolate is solidly firm, 15 to 20 minutes.
8. Turn the molds candy side down and firmly tap them onto a sheet pan. The chocolates should drop right out of the mold. If they don't release easily, chill them a bit longer.

Makes about 48 candies

Dark Chocolate with Coconut

Edible luster dust is available in candy and hobby stores and online. It's a beautiful way to add color and decoration to your candies that will make each piece unique.

I used a mold with 24 cavities measuring $1 \times 1 \times \frac{3}{4}$ inches. This recipe makes about twice as many candies as the mold holds. Simply repeat the steps, or purchase another mold to make them all at the same time.

Luster dust

- 1 pound dark chocolate couverture, two-thirds chopped and one-third finely grated
- 1 cup sweetened, shredded coconut
- 1 teaspoon coconut extract

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1. Make sure your molds are completely clean and dry. Brush a small amount of luster dust into each cavity with a fine-tip decorating brush. Let it rest according to the package instructions.
2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three batches, mix in the grated chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
3. Add the shredded coconut and coconut extract to the melted chocolate, and stir to combine.
4. Pour the chocolate mixture into the molds with a ladle, filling to just above the top of the cavities. When the molds are filled, tap the molds twice on the counter to release any air bubbles in the chocolate.
5. Scrape any excess chocolate off the top of each mold cavity with a metal spatula and return it to the melted chocolate mixture. Chill the molds in the refrigerator until the chocolate is solidly firm, 15 to 20 minutes.
6. Turn the molds candy side down and firmly tap them onto a sheet pan. The chocolates should drop right out of the mold. If they don't release easily, chill them a bit longer.

Makes about 48 candies

Milk Chocolate Lollipops with Orange

Lollipop molds have a slot specifically for holding the stick. When you're adding the chocolate and fillings, leave just a little room at the top. Once you've tapped the mold to release any air bubbles, place the stick into the mold, about halfway into the center of the chocolate. Roll the stick around, to make sure it's completely covered with chocolate. This will assure that there's enough chocolate covering the stick so it won't pop out of the lollipop after it's set. Now you can add enough chocolate to completely fill the cavity, and scrape off any excess chocolate that may have overfilled the mold.

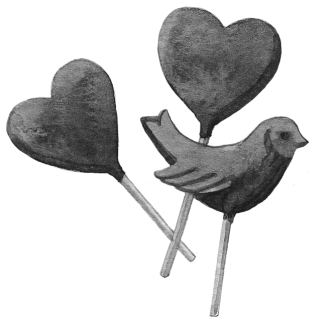
I used a lollipop mold with five cavities measuring $3 \times 2 \times \frac{1}{2}$ inches. This recipe makes fifteen lollipops. Simply repeat the steps, or purchase two more molds to make them all at the same time.

- 1 pound milk chocolate couverture,
two-thirds chopped and one-third finely grated
Zest of one orange
 - 1 teaspoon orange extract
 - 15–20 lollipop sticks
1. Make sure your molds are completely clean and dry.
 2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 110°F, 12 to 15 minutes. In two or three batches, mix in the grated chocolate. Stir frequently

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until it's combined and melted and the temperature of the chocolate is cooled to 86°F.

3. Add the orange zest and orange extract to the melted chocolate, and stir to combine.
4. Fill the mold's cavities halfway with the chocolate mixture, using a ladle. Tap the molds twice on the counter to make sure there are no air bubbles in the chocolate.
5. Insert the lollipop sticks at least halfway into the chocolate. Rotate the sticks to make sure they're covered with chocolate.
6. Fill the molds to just over the top of the cavities. Carefully tap the molds on the counter again. Scrape any excess chocolate off the top of each mold cavity with a metal spatula and return it to the melted chocolate mixture. Be careful to avoid dislodging the sticks.
7. Chill the molds in the refrigerator until the chocolate is solidly firm, 15 to 20 minutes.
8. Turn the molds candy side down and firmly tap them onto a sheet pan. The chocolates should drop right out of the mold. If they don't release easily, chill them a bit longer.



Makes 15 lollipops

Two-Sided Easter Bunnies with Nuts

Until 1890, chocolate Easter bunnies were a mostly German family tradition and were made in the home. But that year, Robert L. Strohecker, the grandfather of Harbor Sweet's founder Ben Strohecker, went to Frank Woolworth with the original idea of selling chocolate Easter bunnies to the general public. No one had ever tried this before. I think we can safely say that those bunnies quickly hopped off the shelves and have been a store-bought tradition since then.

Make sure you buy a mold with two cavities that are mirror opposites of each other. If you use a mold with identical cavities, the flat sides will not pair together properly. I used a mold with two (opposite) cavities measuring $6 \times 4 \times 1\frac{1}{2}$ inches. This recipe makes five double-sided bunnies. Simply repeat the steps, or purchase four more molds to make them all at the same time. Note that you'll also need a hair dryer for the final step.

- 2 pounds dark chocolate couverture,
two-thirds chopped and one-third finely grated
- 1 cup almonds, chopped

1. Make sure your molds are completely clean and dry.
2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three

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batches, mix in the grated chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.

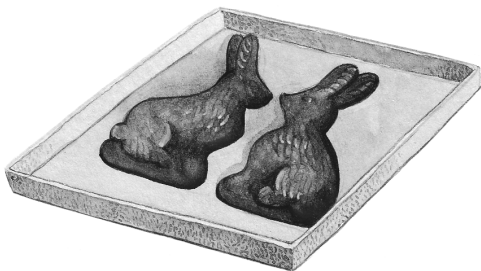
3. Add the almonds to the melted chocolate and stir to combine.
4. Use a ladle to pour the chocolate mixture into the mold's cavities, overfilling them slightly to just above the top of the cavities. When the molds are filled, tap the molds twice on the counter to make sure there are no air bubbles in the chocolate.
5. Scrape any excess chocolate off the top of each mold cavity with a metal spatula and return it to the melted chocolate mixture. Chill the molds in the refrigerator until the chocolate is solidly firm, 20 to 25 minutes.
6. Turn the molds candy side down and firmly tap them onto a sheet pan. The chocolates should drop right out of the mold. If they don't release easily, chill them a bit longer.
7. Turn a hair dryer to its hottest setting and point it toward a sheet pan, warming an area larger than the molds. When the pan is warm to the touch, carefully place both bunny halves flat side down onto the warm sheet pan, until the chocolate begins to soften. Quickly take both halves and press them together. Just make sure you don't hold them for too long, or the chocolate may begin to soften and melt in your hands. (Sanitary and disposable kitchen gloves may help prevent the chocolate from starting to melt.) Chill these for 5 minutes, until the chocolate has hardened.

Makes 5 double-sided bunnies

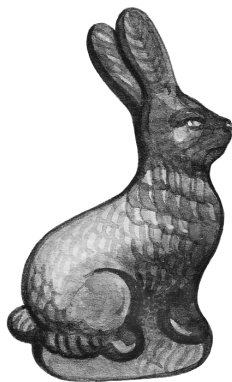
7a Aim hair dryer at the sheet pan.



7b Place both bunnies flat side down on the pan.



7c Join bunnies together.



Two Minty Hearts as One

What's more romantic for Valentine's Day than combining two hearts? This is the candy that says it all! I used a mold with eight cavities measuring $2 \times 2 \times \frac{1}{2}$ inches, which results in four hearts once combined. This recipe makes twelve double-sided hearts. Simply repeat the steps, or purchase two more molds to make them all at the same time. Note that you'll also need a hair dryer for the final step.

- 1½ pounds dark chocolate couverture,
two-thirds chopped and one-third finely grated
- $\frac{3}{4}$ cups crushed peppermint candies (see candy-crushing
technique on page 36)

1. Make sure your molds are completely clean and dry.
2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three batches, mix in the grated chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
3. Add the crushed peppermint candies to the melted chocolate, and stir to combine.

4. Use a ladle to pour the chocolate mixture into the mold's cavities, overfilling them slightly to just above the top of the cavities. When the molds are filled, tap the molds twice on the counter to make sure there are no air bubbles in the chocolate.
5. Scrape any excess chocolate off the top of each mold cavity with a metal spatula and return it to the melted chocolate mixture. Chill the molds until the chocolate is solidly firm, 20 to 25 minutes.
6. Turn the molds candy side down and firmly tap them onto a sheet pan. The chocolates should drop right out of the mold. If they don't release easily, chill them a bit longer.
7. Turn a hair dryer to its hottest setting and point it toward a sheet pan, warming an area larger than the molds. When the pan is warm to the touch, carefully place both heart halves flat side down onto the warm sheet pan, until the chocolate begins to soften. Quickly take both halves and press them together. Just make sure you don't hold them for too long, or the chocolate may begin to soften and melt in your hands. (Sanitary and disposable kitchen gloves may help prevent the chocolate from starting to melt.) Chill these for 5 minutes, until the chocolate has hardened.

Makes 12 double-sided hearts

TRUFFLES

Many people consider truffles — those elegant, rich, decadent, chewy, and extremely flavorful candies — as the best of the best. What exactly is a truffle? It's a soft-centered chocolate candy that's either filled with or entirely made from ganache. In its most basic form, ganache is just the combination of chopped chocolate (or small chips or wafers) and heavy cream that's been heated almost to boiling. The name “truffle” is said to have been given to this piece of confection perfection because it looks like the truffle tuber that's found in the wild. Personally, I think the chocolate version tastes much better!

The most rustic and popular type is the **rolled truffle**, in which the ganache is simply rolled into a ball and then, usually, coated in cocoa powder or confectioners' sugar. This truffle version is almost as easy to make as fudge.

The second type, the **dipped truffle**, can also be the most creative. The ganache is poured into a sheet pan, where it's shaped into a rectangular slab. Once this slab has cooled and become firm, you can cut it into bite-sized squares, rectangles, or triangles — or whatever shapes are desired. These pieces are then dipped into tempered chocolate and removed with chocolate-handling tools or a fork. Then they're cooled again, until the outer chocolate has hardened.

The third type of truffle is a **molded** or **filled truffle**. The steps for this version closely follow the steps used to make other molded chocolates, except ganache is used as the filling. Couverture chocolate is poured into the mold and swirled around to form a hollow shape (cup). After the chocolate has hardened, the ganache is poured into the cup, and melted couverture chocolate is then poured on top to seal in the ganache.

Truffles can technically be any size that you choose. But since truffles are so rich, it's best to make them just a bite or two. Also, if they're too big, then each one will start to melt in your hand as you nibble on the rest of it.

ROLLED TRUFFLE RECIPES

A ROLLED TRUFFLE CAN be much more than just a cream and chocolate ganache. You can add flavor to the inside and outside of the truffle, as well as adding almost anything to the outside as a garnish to vary its appearance. To add flavor directly to the ganache, you can use extracts (such as vanilla, citrus, and nut flavors), coffee, herbs, wine, and much more. Your truffle choices are truly limited only by your imagination.

The garnished look usually comes from powdered sugar, also known as confectioners' sugar or icing sugar, and cocoa powder. Neither will impart much flavor, especially because the layer of sugar or cocoa is very thin. You cannot, even accidentally, create a thick layer of cocoa or powdered sugar, as any excess would merely fall off. To coat the outside, just roll the truffle in a small bowl of the powder or cocoa for a nice, finished look that will enhance your truffle's appearance.



You can also roll the truffle in anything that pairs well with the truffle's flavor. Examples include all kinds of nuts, chocolate or flavored sprinkles, dried fruit, citrus zest, chili powder mixed with cocoa powder, and finely chopped olives. You can also try crushed potato or tortilla chips, but keep in mind that the truffles must then be eaten immediately, as the chips will soften.

If what you're rolling the truffle in has any kind of a texture, it can remain in larger pieces. If you chop it more finely, the truffle will look even more refined and fancy. With hazelnuts, for example, if you roughly chop the nuts into small pieces, the truffle will look good. But if the hazelnuts are chopped, either by hand or with a food processor, until they have the texture of sand, then more of the truffle will be covered. This will give it more of a finished look. You won't be able to finely chop most types of dried fruit, as they will stick to either your knife or the blades of the food processor. Some dried fruit, such as bananas, will chop more finely than an apricot. It's just the nature of how dry they are.

Crushed hard candies are another way to get flavor (orange, peppermint, coffee, toffee, cinnamon, and more) into the ganache and also can be used for rolling the truffle in. You can place hard candies in a heavy-duty bag, such as a Ziploc, and crush them with a rolling pin or the bottom of a heavy saucepan. Or you can crush them in a food processor, which can be both fast and loud.

Large-granule sea salt also works well, but this should be used sparingly. The goal is for the truffle to be salty, but not so much that the saltiness overwhelms the chocolate. When doing

a batch, roll one or two and see how they taste before rolling all of them in salt.

Coffee Walnut Truffle

The pairing of coffee and chocolate goes well with almost everything: ice cream, milk shakes, and, most of all, truffles. For a richer coffee flavor, use a dark roast or espresso in the ganache.

- 1 cup heavy cream
- ½ cup coffee
- 1 pound dark chocolate, finely chopped
- 1 tablespoon Kahlua or other coffee liqueur (optional)
- 1½ cups walnuts, finely chopped

1. Bring the cream just to a boil in a saucepan over medium heat. Stir in the coffee and remove the pan from the heat.
2. Make the ganache: place the chocolate in a large bowl, and pour the hot cream-coffee mixture over the chocolate. Let it sit for 1 minute. With a rubber spatula, stir the mixture until the chocolate has melted. Add the Kahlua, if using.
3. Spread the ganache into a shallow pan and let it cool to room temperature, 45 to 60 minutes, until it has a firmer texture but can still be scooped up with a spoon. To speed up this process, place the pan in the refrigerator.
4. Using a medium-sized cookie scoop (approximately 1 tablespoon by volume), shape the cooled ganache into balls about

the size of ping-pong balls. Gently roll these in the palm of your hand to help them become smooth and round.

5. Prepare a small bowl of chopped walnuts, and line a sheet pan with waxed paper. Roll each truffle in the walnuts until coated and transfer to the sheet pan to rest.
6. Refrigerate the truffles. Before serving, let them rest at room temperature for 20 minutes to allow them to soften a bit.

Makes 25 to 30 truffles

Candied Ginger and Cinnamon Truffle

This truffle is perfect all year, and especially during autumn. The flavors of ginger and cinnamon pair well, with a fragrance that's like apple pie — but with chocolate!

- 1 cup heavy cream
- 1 teaspoon powdered ginger
- 1 pound dark chocolate, finely chopped
- $\frac{1}{4}$ cup candied ginger, minced
- $\frac{1}{4}$ – $\frac{1}{2}$ cup cinnamon, finely ground

1. Bring the cream just to a boil in a saucepan over medium heat. Stir in the powdered ginger and remove the pan from the heat.
2. Make the ganache: place the chocolate in a large bowl and pour the hot cream-ginger mixture over the chocolate. Let it

(continued on next page)

sit for 1 minute. With a rubber spatula, stir the mixture until the chocolate has melted. Add the candied ginger.

3. Spread the ganache into a shallow pan and let it cool to room temperature, 45 to 60 minutes, until it has a firmer texture but can still be scooped up with a spoon. To speed up this process, place the pan in the refrigerator.
4. Using a medium-sized cookie scoop (approximately 1 tablespoon by volume), shape the cooled ganache into balls about the size of ping-pong balls. Gently roll these in the palm of your hand to help them become smooth and round.
5. Prepare a small bowl of cinnamon, and line a sheet pan with waxed paper. Roll each truffle in the cinnamon until coated and transfer to the sheet pan to rest.
6. Refrigerate the truffles. Before serving, let them rest at room temperature for 20 minutes to allow them to soften a bit.

Makes 25 to 30 truffles

Lactose-Free and Vegan Truffle

For the many people who don't eat dairy products, this truffle is a great substitute. While the flavor is different, the coconut milk and chocolate make a terrific ganache.

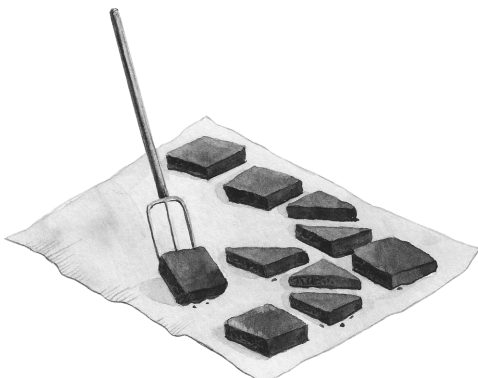
- 1 cup full-fat coconut milk
- 1 pound dark chocolate, finely chopped
- ½ cup dried cranberries, finely chopped
- ¼–⅓ cup cocoa powder

1. Bring the coconut milk to a boil in a small saucepan over medium heat. Remove it from the heat.
2. Make the ganache: place the chocolate in a large bowl, and pour the hot coconut milk over the chocolate. Let it sit for 1 minute. With a rubber spatula, stir the mixture until the chocolate has melted. Mix in the cranberries.
3. Spread the ganache into a shallow pan, and let it cool to room temperature, 45 to 60 minutes, until it has a firmer texture but can still be scooped up with a spoon. To speed up this process, place the pan in the refrigerator.
4. Using a medium-sized cookie scoop (approximately 1 table-spoon by volume), shape the cooled ganache into balls about the size of ping-pong balls. Gently roll these in the palm of your hand to help them become smooth and round.
5. Prepare a small bowl of cocoa powder, and line a sheet pan with waxed paper. Roll each truffle in the cocoa until coated and transfer to the sheet pan to rest.
6. Refrigerate the truffles. Before serving, let them rest at room temperature for 20 minutes to allow them to soften a bit.

Makes 25 to 30 truffles

DIPPED TRUFFLE RECIPES

DIPPED TRUFFLES ARE elegant, free-form candies. You can simply follow this three-step process: make the ganache, cut the ganache into pieces, and dip the ganache into tempered chocolate. For added elegance, you can also decorate the top of the candy. If so, do this step after the ganache pieces have been submerged in the tempered chocolate, but before the chocolate has cooled and hardened. You can add sea salt, swirls of melted milk or white chocolate piped onto the top, or other designs or additions. You can even sprinkle them with finely ground nuts, chopped candied orange peel, or crushed hard candy pieces.



Hazelnut Truffle

Think of this truffle as bite-size pieces of Nutella, the classic hazelnut-chocolate spread. Hazelnuts require the added step of removing the skin and toasting (see Preparing Hazelnuts, page 70). Although this will add time to your preparations, you'll find that the great hazelnut flavor is well worth it.

- 1 cup heavy cream
 - 1 tablespoon Frangelico, or other hazelnut liqueur
 - 1 pound dark chocolate, finely chopped
 - $\frac{1}{2}$ cup hazelnuts, peeled, toasted, and finely chopped
 - 1 pound dark chocolate couverture, two-thirds chopped and one-third finely grated
1. Bring the cream just to a boil in a saucepan over medium heat. Remove it from the heat, and add the Frangelico.
 2. Make the ganache: place the regular (not couverture) dark chocolate in a large bowl, and pour the hot cream over it. Let it sit for 1 minute. Stir the mixture with a rubber spatula until the chocolate has melted. Add the hazelnuts and stir to combine.
 3. Spread the ganache in a shallow pan until it's approximately $\frac{3}{4}$ inch thick. Let the ganache cool until it is firm to the touch, 45 to 60 minutes. Then cut the ganache into bite-size shapes such as squares, rectangles, or triangles.

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4. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped dark chocolate couverture to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three batches, mix in the grated dark chocolate couverture. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
5. Line a sheet pan with waxed paper. With a chocolate-handling tool or a fork, submerge each ganache piece, one at a time, into the tempered chocolate and coat it completely. Lift it out of the chocolate, and let the excess chocolate drip back into the bowl. Place the truffles on the prepared sheet pan.
6. Refrigerate the truffles until they're firm to the touch, 20 to 30 minutes. Either serve immediately or store covered in the refrigerator or in a cool, dry place.

Makes 25 to 30 truffles

Preparing Hazelnuts

Hazelnuts, unlike other nuts, must have their skin removed before you toast them. Although this adds another step to the process, it's definitely worth doing. Hazelnut skin tends to get caught in your teeth and throat, making an annoying candy experience. Properly prepared, however, hazelnuts are the best nuts to use with chocolate. Their texture and flavor, especially after toasting, are terrific.

You can use a couple of different methods to remove the skin from hazelnuts. One way is to toast the nuts, then place the still-warm nuts into a cloth towel, and vigorously rub them in the towel until the skins are removed. This method is adequate and removes at least 75 to 85 percent of the skins. But there's a better way that works every time. This method has been attributed to famed chocolate expert Alice Medrich. You'll need:

1 cup water

1½ tablespoons baking soda

½ cup hazelnuts

1. Bring the water to a boil in a medium saucepan over high heat. Add the baking soda to the water. Note that the water will foam up.
 2. Add the nuts to the boiling water and boil for about 3 minutes. The water will turn black. This is fine. While the hazelnuts are boiling, set aside a medium bowl of ice water.
 3. After 3 minutes, remove one nut, and place it into the ice water. Use your fingers to remove the skin. If it doesn't come off easily, boil the nuts for 1 minute longer, and then try another test nut.
 4. When a test skin rubs right off, add the rest of the nuts to the ice water, and peel them once they're cool enough to handle.
 5. Place the peeled nuts in a cloth or paper towel and thoroughly dry them. The hazelnuts are now ready to be toasted. To do so, pre-heat the oven to 350°F and place the nuts on a sheet pan. Toast the nuts until they start to brown, 10 to 15 minutes. Check on the nuts often, as they can go from an almost-golden color to burned very quickly.
-

Chocolate Caramel Truffles

The secret to this caramel is to be patient. Don't try to rush the sugar caramelizing. Your patience will be rewarded with a rich, caramel ganache that's perfect for any truffle. But you must be careful when handling the caramel, as it will be extremely hot.

- ½ cup sugar
- 1 tablespoon water
- 1 cup heavy cream
- 1 tablespoon honey
- ¼ teaspoon salt
- 2 tablespoons butter, cut into pieces
- 1 teaspoon vanilla
- ¾ pound dark chocolate, finely chopped
- 1 pound dark couverture chocolate, two-thirds chopped and one-third finely grated

1. Combine the sugar and water in a saucepan over medium or medium-high heat. Simmer until it becomes a caramel color, 20 to 30 minutes. Avoid stirring, as this can cause sugar to stick to the side of the saucepan and prevent the mixture from caramelizing.
2. Remove the pan from the heat, and carefully add the cream (be careful not to burn yourself, as the hot caramelized sugar will bubble up quickly). Whisk in the honey, salt, butter, and vanilla.

3. Melt the dark (not couverture) chocolate in a double boiler over 140°F water. Slowly add the cream mixture to the melted dark chocolate and stir to combine.
4. In a shallow pan, spread the ganache until it's about $\frac{3}{4}$ inch thick. Cool until firm to the touch, 45 to 60 minutes. Cut the ganache into bite-size shapes.
5. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped dark couverture chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three batches, mix in the grated dark couverture chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
6. Line a sheet pan with waxed paper. With a chocolate-handling tool or a fork, submerge the ganache pieces, one at a time, into the tempered chocolate, and coat it completely. Lift it out of the chocolate with a chocolate-handling tool, and let the excess chocolate drip back into the bowl. Place the truffles on the prepared sheet pan.
7. Refrigerate the truffles until they're firm to the touch, 20 to 30 minutes. Either serve immediately or store covered in the refrigerator or in a cool, dry place.

Makes 25 to 30 truffles

MOLDED TRUFFLE RECIPES

THESE ARE THE MOST ELEGANT of all the truffles. This is the truffle that looks like a regular piece of molded candy because that's exactly what it is. Molding these gives them a finished look that makes them even more special.

Orange Molded Truffles

The orange zest and Cointreau lend a balanced flavor to this truffle. The zest gives a strong orange flavor, while the Cointreau adds the subtle balance of the liqueur. When zesting, remember to add just the orange part, and avoid the pith (the white layer below).

I used a mold with 24 cavities measuring $1 \times 1 \times \frac{3}{4}$ inches. This recipe makes about twice as many candies as the mold holds. Simply repeat the steps, or purchase another mold to make them all at the same time.

- 1 cup heavy cream
- 1 tablespoon Cointreau, or other orange liqueur
- 1 pound dark chocolate, finely chopped

Zest of one orange

- 1½ pounds dark couverture chocolate, two-thirds chopped and one-third finely grated



1. Make sure your molds are completely clean and dry.
2. Bring the cream just to a boil in a saucepan over medium heat. Remove it from the heat, and add the Cointreau.
3. Make the ganache: place the regular (not couverture) chocolate in a large bowl, and pour the hot cream over the chocolate. Let it sit for 1 minute. With a rubber spatula, stir the mixture until the chocolate has melted. Add the orange zest.
4. Spread the ganache into a shallow pan, and cool to room temperature. To speed up this process, place it in the refrigerator until it's cooled but still scoopable with a spoon.
5. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped dark couverture chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three batches, mix in the grated dark couverture chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
6. Use a ladle to barely fill the mold's cavities with the couverture chocolate. Turn the mold upside down over the bowl of couverture chocolate, pouring out the excess. Tap the side of the mold with your spatula's handle to make sure no extra chocolate remains. There will be enough chocolate left to stick to the inside of the mold to form a cup.

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7. Scrape any excess chocolate off the top of the mold cavities with a metal spatula, and place the mold in the refrigerator until the chocolate hardens, 10 to 15 minutes.
8. With a teaspoon and your fingers, place enough ganache into the molds to fill them almost to the top of the cavities.
9. With a ladle, pour couverture chocolate over the molds to fill the cavities. Tap the molds on the counter to make sure there are no air bubbles.
10. Scrape any excess chocolate off the top of each mold cavity with a metal spatula and return it to the melted chocolate mixture. Chill the molds until the chocolate is solidly firm, about 20 minutes.
11. Turn the mold candy side down and firmly tap it onto a sheet pan. The chocolates should drop right out of the mold. If they don't release easily, chill them a bit longer.
12. Refrigerate the truffles until they're firm to the touch, 20 to 30 minutes. Either serve immediately or store covered in the refrigerator or in a cool, dry place.

Makes about 48 truffles

Port and Almond Molded Truffles

When you simmer the port to reduce its volume, the flavor intensifies so it won't get lost in the rich ganache. This step elevates the truffle from having just a hint of port to a more noticeable, balanced flavor.

I used a mold with 24 cavities measuring $1 \times 1 \times \frac{3}{4}$ inches. This recipe makes about twice as many candies as the mold holds. Simply repeat the steps, or purchase another mold to make them all at the same time.

- 1 cup port wine
- 1 cup heavy cream
- 1 pound dark chocolate, finely chopped
- $\frac{1}{3}$ cup almonds, toasted and finely chopped
- $1\frac{1}{2}$ pounds dark couverture chocolate, two-thirds chopped and one-third finely grated

1. Make sure your molds are completely clean and dry.
2. Bring the port to a boil in a small saucepan over medium heat. Lower heat and gently simmer until the port is reduced to $\frac{1}{2}$ cup, about 10 minutes.
3. Bring the cream just to a boil over medium heat in another small saucepan. Remove it from the heat, and add the port.
4. Make the ganache: place the regular (not couverture) chocolate in a large bowl and pour the hot cream-port mixture over it. Let it sit for 1 minute. With a rubber spatula, stir the mixture until the chocolate has melted. Mix in the almonds.

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5. Spread the ganache into a shallow pan and let it cool to room temperature. To speed up this process, place it in the refrigerator until it's cooled but still scoopable with a spoon.
6. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped dark couverture chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three batches, mix in the grated dark couverture chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
7. Use a ladle to barely fill the mold's cavities with the couverture chocolate. Turn the mold upside down over the bowl of couverture chocolate, pouring out the excess. Tap the side of the mold with your spatula's handle to make sure no extra chocolate remains. There will be enough chocolate left to stick to the inside of the mold to form a cup.
8. Scrape any excess chocolate off the top of the mold with a metal spatula, and place the mold in the refrigerator until the chocolate hardens, 10 to 15 minutes.
9. With a teaspoon and your fingers, place enough ganache into the molds to fill them almost to the top of the cavities.
10. With a ladle, pour couverture chocolate over the molds to fill the cavities. Tap the molds twice on the counter to release any air bubbles.

- 11.** Scrape any excess chocolate off the top of each mold cavity with a metal spatula and return it to the melted chocolate mixture. Chill the molds until the chocolate is solidly firm, about 20 minutes.
- 12.** Turn the mold candy side down and firmly tap it onto a sheet pan. The chocolates should drop right out of the mold. If they don't release easily, chill them a bit longer.
- 13.** Refrigerate the truffles until they're firm to the touch, 20 to 30 minutes. Either serve immediately or store covered in the refrigerator or in a cool, dry place.

Makes about 48 truffles

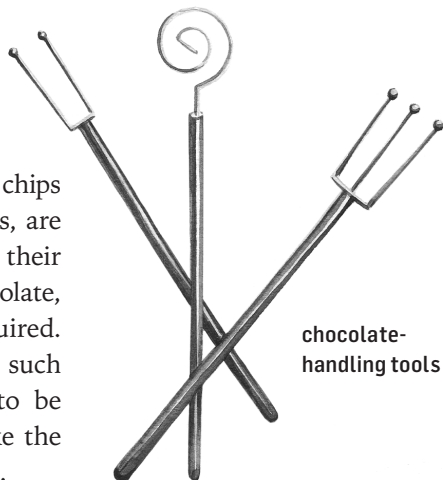
DIPPED CHOCOLATE CANDIES

So many things taste better when they're dipped into chocolate: fresh and dried fruit, nuts, bacon, potato chips, tortilla chips, candied citrus peel, pretzels, and more. The important thing to remember is to use a chocolate-handling tool to remove them from the chocolate. This helps them achieve a great, polished look, as the excess chocolate will drip off, leaving a smooth finish. The tools usually come in packs of three, with the assortment being right for just about anything that you want to dip in chocolate. They're also thin enough to allow all of the excess chocolate to drip off, leaving a thin, even coating of chocolate.

If you don't have dipping tools, the next best choice is to use a fork. This still may not have enough flexibility to grab small items. And it'll take longer for excess chocolate to drip from the nut or other piece of food that you're dipping in the chocolate. Avoid using your fingers to dip the items in the chocolate. It's hard to grab most things from the chocolate, such as almonds or peanuts. And it's almost impossible to remove all of the excess chocolate from the item with your fingers. You'll most likely end up with lots of dropped food, as well as items that will have too-thick coatings of chocolate.

Be sure to use couverture chocolate for the dipping, as it'll give the shiniest look and snappiest texture to your candy. You'll also want to have a sheet pan with sides, lined with parchment or wax paper. This will allow you to easily remove the cooled chocolates. They often stick to unlined sheet pans.

Dried fruit, such as raisins, apricots, and bananas, as well as potato chips and whole marshmallows, are fine to go directly from their packaging into the chocolate, with no other steps required. But some other items, such as orange peels, need to be prepared before they take the plunge into the chocolate.



chocolate-
handling tools

CHOCOLATE-COVERED CANDIES

Chocolate-Covered Candied Orange Peel

Eating a piece of orange peel with nothing added to it would be such a disappointment in flavor and taste that you would be very unlikely to try it again. But if you add some boiling water and sugar, you now have a piece of candy that's not only terrific to eat on its own, but can be finely chopped and added as decoration to fudge, bark, truffles, and molded chocolate. I'm a firm believer that the combination of orange and chocolate is one of the best.

Note that this recipe requires 1 to 2 days of drying time.

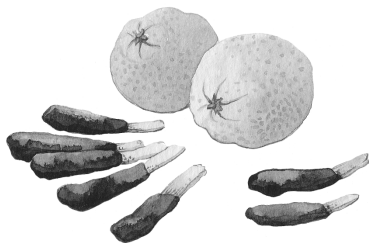
3 oranges

4½ cups sugar

4 cups water

½ pound dark chocolate couverture, two-thirds chopped and one-third finely grated

1. Cut four slices, from end to end, in each orange, and remove the peel.
2. Remove the pith (the thin white layer on the inside of the peel) with a sharp paring knife or other short knife. To do so, gently slice along the pith, repeating until you get down to the orange underside of the peel. Be patient because if you rush



this step, you can easily cut through the peel itself, and end up with many small pieces, which you may not want for the candy you're making. When the pith is removed, cut the peel into ½-inch-wide strips.

3. Place the peels in a saucepan with enough water to cover, and bring to a boil. Reduce heat, and simmer for 15 minutes. Drain the saucepan, and repeat the peel-boiling process.
4. Drain the saucepan again, remove the peels, and set them aside. Put 4 cups of the sugar and the water in the same saucepan and bring to a boil. Simmer until the sugar dissolves, and then add the peel. Simmer for 45 minutes.
5. Line a sheet pan with foil. Place the peel on the sheet pan and toss with the remaining ½ cup sugar. Spread the peel out in the pan and let air-dry for 1 to 2 days.
6. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three batches, mix in the grated chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
7. Line a sheet pan with waxed paper. For fully covered candied orange peel, drop one strip of peel at a time into the chocolate. Remove it with a chocolate-handling tool and place it on the prepared sheet pan. For half-covered candied orange peel,

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hold one end of the peel and dip it halfway into the chocolate. Remove it, and place it on the prepared sheet pan.

8. Cool the peel on the sheet pan at room temperature for about 1 hour, or in the refrigerator for 10 to 15 minutes. Don't let the pieces touch while they're cooling, as they'll stick together and damage their smooth surfaces.

Makes 60 to 70 pieces

Chocolate-Covered Nuts or Raisins

Whole nuts, such as almonds, walnuts, and macadamias, work very well. To bring out a richer flavor, nuts should always be toasted in the oven before they're used in most kinds of cooking and baking, as well as dipping.

- 1 pound milk chocolate couverture, two-thirds chopped and one-third finely grated
- $\frac{1}{4}$ pound toasted nuts (see Toasting Tips, opposite) or raisins

1. Line a sheet pan with waxed paper.
2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 110°F, 12 to 15 minutes. In two or three batches, mix in the grated chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 86°F.

Toasting Tips

The toasting steps are simple. Preheat the oven to 350°F and place the nuts on a sheet pan. Toast the nuts until they start to become golden brown, which can vary from 5 to 15 minutes depending on the size and type of nut that you're toasting. After the first 5 minutes, check the nuts every 2 minutes to make sure they're not burning. Nuts can go from an almost-golden color to burned very quickly.

3. Drop a few nuts or raisins at a time into the chocolate. Remove them with a chocolate-handling tool and place on the prepared sheet pan.
4. Cool on the sheet pan at room temperature for about 1 hour, or in the refrigerator for 10 to 15 minutes, or until cooled. Don't let the pieces touch while they're cooling, as they'll stick together and damage their smooth surfaces.

Makes about 120 pieces

Chocolate-Covered Potato Chips

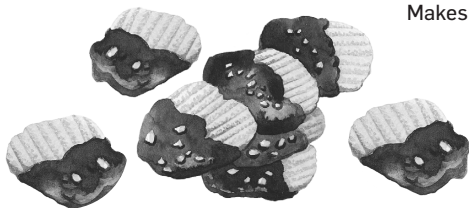
Ruffled and ridged potato chips work best with chocolate because they are thicker than regular potato chips, so they break less easily. You can dip the entire chip in the chocolate, or just half: both look and taste great!

- 1 pound dark chocolate couverture, two-thirds chopped and one-third finely grated
- $\frac{1}{4}$ pound ruffled or ridged potato chips

(continued on next page)

1. Line a sheet pan with waxed paper.
2. Heat 2 to 3 inches of water in a saucepan until the temperature reaches 140°F. Remove pan from heat; set a clean, dry bowl over the water; and add the chopped chocolate to the bowl. Stir occasionally with a heat-resistant rubber spatula until all the chocolate in the bowl has melted and the temperature reaches 115°F, 12 to 15 minutes. In two or three batches, mix in the grated chocolate. Stir frequently until it's combined and melted and the temperature of the chocolate is cooled to 89°F.
3. For fully covered potato chips: Drop one potato chip at a time into the chocolate. Remove it with the chocolate-handling tool, and place it on the prepared sheet pan. For half-covered potato chips, hold one end of the potato chip, and dip it half-way into the chocolate. Remove it, and place it on the prepared sheet pan.
4. Cool the chips on the sheet pan at room temperature for about 1 hour, or in the refrigerator for 10 to 15 minutes, or until cooled. Don't let the potato chips touch while they're cooling, as they'll stick together and damage their smooth surfaces.
5. Eat soon after dipping, as the chips can lose their crunchiness not long after they're dipped.

Makes 60 to 70 chips



Metric Conversion Chart

Unless you have finely calibrated measuring equipment, conversions between U.S. and metric measurements will be somewhat inexact. It's important to convert the measurements for all of the ingredients in a recipe to maintain the same proportions as the original.

General Formula for Metric Conversion

Ounces to grams	multiply ounces by 28.35
Pounds to grams	multiply pounds by 453.5
Pounds to kilograms	multiply pounds by 0.45
Cups to liters	multiply cups by 0.24
Inches to centimeters	multiply inches by 2.54
Fahrenheit to Celsius	subtract 32 from Fahrenheit temperature, multiply by 5, then divide by 9

Approximate Equivalent by Volume

U.S.	METRIC	U.S.	METRIC
1 teaspoon	5 milliliters	2 cups	470 milliliters
1 tablespoon	15 milliliters	4 cups (1 quart)	0.95 liter
½ cup	120 milliliters	1.06 quarts	1 liter
1 cup	240 milliliters		

Approximate Equivalent by Weight

U.S.	METRIC	METRIC	U.S.
½ ounce	14 grams	1 gram	0.035 ounce
1 ounce	28 grams	50 grams	1.75 ounces
1½ ounces	40 grams	100 grams	3.5 ounces
2½ ounces	70 grams	250 grams	8.75 ounces
4 ounces	112 grams	500 grams	1.1 pounds
8 ounces	228 grams	1 kilogram	2.2 pounds
16 ounces (1 pound)	454 grams		

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RESOURCES

SOURCES FOR CANDY-MAKING SUPPLIES

The Bakers Kitchen

419-891-9693

www.thebakerskitchen.net

Brooklyn Kitchen

718-389-2982

www.thebrooklynkitchen.com

Cake and Candy Center

330-467-8728

<http://cakeandcandycenter.com>

CandyWarehouse.com

310-343-4099

www.candywarehouse.com

Fat Daddio's

866-418-9001

www.fatdaddios.com

Candy-making equipment, including heavy-duty polycarbonate molds, spatulas, and pastry bags

Jo-Ann Stores

888-739-4120

www.joann.com

King Arthur Flour

800-827-6836

www.kingarthurfLOUR.com

Food supplies, including regular and couverture chocolates and extracts

Kitchen Krafts, Inc.

800-298-5389

www.kitchenkrafts.com

MartellatoUSA

949-581-3010

www.martellatous.com

Michael's

800-642-4235

www.michaels.com

Everything you need except chocolate, such as chocolate-handling tools, metal spatulas, lightweight molds, lollipop sticks, and gift-wrapping supplies

GREAT CHOCOLATE FOR CANDY MAKING

Callebaut

www.callebaut.com

Ghirardelli Chocolate Company

800-877-9338

www.ghirardelli.com

Guittard Chocolate Company

800-468-2462

www.guittard.com

L. A. Burdick Chocolate

800-229-2419

www.burdickchocolate.com

Scharffen Berger

866-608-6944

www.scharffenberger.com

Trader Joe's

www.traderjoes.com

Valrhona, Inc.

www.valrhona-chocolate.com

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Herrman, Martin K. *The Art of Making Good Candies at Home.* Doubleday, 1966.

Herbst, Sharon Tyler and Ron Herbst. *The Food Lover's Companion*, 5th ed. Barron's Educational Series, 2013.

David Lebovitz

www.davidlebovitz.com

The Hershey Company

www.hersheys.com

JoyofBaking.com

www.joyofbaking.com

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